GOURMET COOKING

How To Use Curry Powder: 10 Recipes To Help You Get it Right

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Do you keep a jar of curry powder tucked in your cupboard? If you

can't remember the last time you used it, it's time to dust it off and put it to good use in the kitchen.

What is curry powder?

Curry powder is a spice mix invented by the British to mimic the flavors of Indian cuisine. Recipes vary but the main ingredients in **curry powder** are: **turmeric, dried yellow mustard, coriander, ginger, white pepper, cumin, cardamom and ginger.**

While curry powder per se isn't used in India, it is beloved in many parts of the world such as the United Kingdom and the Caribbean.

How To Use Curry Powder

What's the **best way of using curry powder**? Well, that depends on what you'd like to make. You can use it for virtually anything - from simple sautés to soups, stews, marinades and sauces.

The recipes below will give you a great start for **using curry powder** in the kitchen. If you want to learn more about this spice, check out our A to Z guide: 26 Things You Didn't Know About Curry.

Uses for Curry Powder: Tempting Recipes

Curried Parsnip Soup

Curry powder adds a lovely yellow hue and a boost of flavor to this **creamy soup** made with parsnips, onions, tarragon and cumin.

Click here for the recipe.

Curried Rice with Seafood

Here is a flavorful recipe of **Taiwanese origin** featuring rice, seafood, peppers and a generous sprinkle of curry powder.

Learn how to make it.

Curried Lentil Soup

This **vibrant lentil soup** obtains its beautiful golden color from **fresh turmeric** and **curry powder**.

Click here for the recipe.

Smoked Tofu Burger

Sink your teeth into this hearty **smoked tofu burger** topped with an addictive sauce prepared with **curry powder, onions and peanuts**.

Get the recipe here.

Spaghetti with Tofu and Curry

The chili-soy sauce infused with **curry powder** and **coconut milk** makes this vegan noodle dish a winner.

Find the recipe here.

Pumpkin Soup with Apples, Curry and Thyme

You'll love this comforting **pumpkin soup**. Apples add a touch of sweetness while curry powder provides a beautiful boost of color and flavor.

Learn how to make it.

Currywurst Sauce

Whip up your own spicy **currywurst sauce** at home with **our special recipe**. Then serve it over Bratwurst, just like they do in Berlin.

Cranberry Chutney

Curry powder is the secret ingredient that makes this **cranberry chutney** pop.

Learn how to make it.

Red Rice Meatballs and Noodles

Crispy rice noodles are the bed for these tender **lamb meatballs** prepared with red rice, nutmeg, caraway and curry powder.

Click here for this creative recipe.

Mexican Pork Roast

This succulent **Mexican pork roast** is seasoned with curry powder, sherry, oregano and paprika.

Find the recipe here.

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